



Cook's Question Corner

If you are looking for a recipe but can't find it, send your recipe request to Lou Ann Good, Cook's Question Corner, in care of Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. There's no need to send a SASE. If we receive an answer to your question, we will publish it as soon as possible.

Answers to recipe requests should be sent to the same address.

QUESTION — Jane Heckman, Effort, would like a recipe for a white cake that has sour cream in the batter. After pouring the batter in the baking pan, it is drizzled with melted chocolate chips and baked. When you eat the cake, you find swirls of thick chocolate.

QUESTION — Anne Good, Lititz, would like a recipe for sesame chicken soup.

QUESTION — Ruth Edwards, Kennett Square, asks what effect epsom salts have on strawberries? Is it a natural laxative or what? Can someone answer her question. I know that several old recipes used epsom salts for making jam, and it seems to work as a thickening agent rather than a laxative, but I don't know why.

QUESTION — Alice Steere, Chepachet, RI, would like the recipe for the gravy McDonald's serves on its biscuits and gravy around the Columbus, Ohio area.

QUESTION — Marion Steger, Groton, N.Y., would like the recipes for Aunt Effie's Hillsborough Moist Apple Nut Layer Cake with butterscotch frosting and the Turn-Of-The Century Cake.

QUESTION — Linda McCuean, New Galilee, writes that her 15-year-old son eats breakfast cereal like there is no tomorrow. She would like a recipe to transform plain shredded wheat cereal into the frosted variety.

QUESTION — Susan Howard, Mt. Pleasant Mills, would like a recipe for lemon poppy seed muffins made with sour cream such as those served by Kathryn Flint's Restaurant in Jim Thorpe.

QUESTION — An Elizabethtown reader would like a sand tart cookie recipe that uses sour cream and egg yolks. She said the recipe had appeared in this paper several years ago. Did anyone cut out the recipe so that they can send it in for us to reprint?

QUESTION — Linda Modica, Asbury, N.J., would like a recipe for the thick custard filling used in the extra large eclairs sold at an Amish stand at the Meadowbrook Market in Leola.

QUESTION — Joan St. Germain, Attleboro, MA., would like a recipe for almond poppy seed muffins.

QUESTION — Tina Rzucidlo, Cochranville, would like a recipe for a batter to fried chicken that tastes similar to Kentucky Fried Chicken, original flavor.

QUESTION — Carolyn Norwood, Irwin, writes that her husband recently returned from a trip to Chicago and declared that Spinach Pie was the only pie worth eating. She suspects that it contained eggs and cheeses, but he doesn't think so. She would prefer a lowfat, no cholesterol recipe for Spinach Pie if it is available.

QUESTION — A Dayton, VA. reader would like to know how to keep a pumpkin cake roll from cracking when it is unrolled after cooling.

QUESTION — Mrs. Glenn Roller, Spring Grove, would like a recipe for pumpkin egg custard and for Ted Rolls.

QUESTION — Norma Eckard, Hanover, would like a recipe for onion bread, which uses yeast and is soft and moist in texture.

QUESTION — Donna Zimmerman, Frenchville, would like a recipe for cooking oxtail.

QUESTION — J. Waring Stinchcomb, Suitland, Md., would like a dessert recipe that uses a cut-up yellow cake for a bottom layer. Pudding, fruit such as cherries or blueberries, and whipped cream are used on top with possibly some other ingredients.

QUESTION — Dotty Gaul, Glenmoore, is looking for a recipe for cinnamon twists that tastes similar to those sold in Pomeroy's former tea room in Harrisburg. It is a soft, sweetened bread dough with cinnamon and granulated sugar.

QUESTION — Lynette Keaton, Accord, N.Y., would like a recipe for ginger snaps (that snap, not the soft variety).

QUESTION — Lynette Keaton, Accord, N.Y., would like a recipe to make cornbeef from venison.

QUESTION — Ginny Eaton, Ontario, N.Y., would like a recipe for Reuben Dip, which is used with pumpernickle bread.

QUESTION — A reader would like recipes for using butterscotch morsels.

ANSWER — Jennifer Rake, East Stroudsburg, wanted to know how and when to harvest dry soybeans and how to roast them. Thanks to an anonymous reader for sending the following information. She writes that soybeans should be planted in May. After pods are completely filled out, pull out plants, tie together and hang to dry.

Soybean Nuts

Rinse and drain soybeans (1 cup raw soybeans expands to about 2½ cups after soaking). Soak overnight, using 3 cups cold water for each cup soybeans. If you're in a hurry, use the fast-soak method: Bring soybeans and water to a boil: boil 2 minutes and let stand 1 to 2 hours.

Drain soybeans; dry thoroughly by wrapping them in a towel. Roast them with either of the following methods. Be careful not to overcook as they continue browning after both baking and microwaving. After cooking, sprinkle soybeans with salt or other seasonings, if desired. Spread on paper towels to drain and cool. Store tightly covered in a cool place.

Conventional oven: This method is easiest for a large amount. Stir together soaked soybeans and 1 teaspoon soybean oil (for each cup soaked soybeans) on a large cookie sheet. Bake at 350 degrees for 50 to 60 minutes, stirring after each 15 minutes or until soybeans are light golden brown.

Microwave oven: Roast no more than 2 cups at a time. Stop and let your microwave cool before cooking additional batches. For 2 cups of soaked soybeans; combine soybeans with 1 teaspoon soybean oil in a microwavable and heat-proof glass 9- or 10-inch pie plate. Microwave (HIGH), uncovered, 10 to 12 minutes, stirring after each 2 minutes or until soybeans look slightly browned.

ANSWER — N. Martin requested a recipe for Double Chocolate Sour Cream Drop Cookies. Thanks to E. Kuntz of Dauphin for sending a recipe.

Double Chocolate Sour Cream Drop Cookies

2 eggs
1 cup sugar
1 cup sour cream
2 1-ounce squares unsweetened chocolate, melted and cooled
2 teaspoons vanilla extract
2 cups flour
½ teaspoon salt
½ teaspoon baking powder
½ teaspoon baking soda
1 cup white chocolate morsels
¼ cup butter
½ cup white chocolate morsels, melted
1 teaspoon vanilla extract
1½ cups confectioners' sugar
¼ cup light cream or half and half

Preheat oven to 350 degrees. Beat eggs until light yellow in color. Add sugar and beat until well mixed. Blend in sour cream, unsweetened chocolate and 2 teaspoons vanilla. Combine flour, salt, baking powder, and baking soda; gradually mix into sour cream mixture. Stir in unmelted white chocolate morsels. Drop by teaspoonful onto lightly buttered cookie sheets. Bake 8 to 10 minutes or until cookies are firm when lightly touched. Cool on pan for 1 minute. Cool completely on wire rack.

For frosting, cream butter; blend in melted white chocolate and vanilla. Beat in confectioners' sugar and cream until smooth. Frost cookies. Makes 6 dozen.

ANSWER — Maybelle Page, Oxford, wanted a recipe for Tar Heel Pie. Thanks to Grace Davis, Milanville, for sending a recipe.

Tar Heel Pie

1 cup chocolate chips
½ cup butter, melted
1 cup chopped pecans
1 teaspoon vanilla
½ cup flour
½ cup white sugar
½ cup brown sugar
2 eggs, beaten

Pour warm butter over chocolate chips and stir. Blend all remaining ingredients and stir into chocolate chip mixture. Pour into unbaked pie shell. Bake in 350 degree oven for 30 to 40 minutes.

(Turn to Page B12)

Pizza Pizzazz

(Continued from Page B6)

BUDDY'S FAJITA BAKE

1 can of 8 refrigerated bread sticks

8-ounce jar of salsa

½ cup Parmesan cheese, finely grated

1½ pounds ground chuck

1 medium onion, diced

1 package fajita seasoning mix

1 large jar pimentos, diced

4 ounces cheddar cheese, shredded

Chives or jalapeno peppers, optional

Spray baking sheet with vegetable spray. Remove bread sticks from can but do not pull apart. Roll dough into a 18x18-inch square. Spray top with vegetable spray. Spread salsa over dough leaving a small edge. Sprinkle with Parmesan cheese.

In a skillet, brown ground beef with diced onion. add seasoning mix and simmer 10 minutes. Spread evenly over parmesan cheese and top with pimentos and cheese.

Bake at 400 degrees for 15 to 20 minutes or until brown on edges. Cool 2 minutes; cut into squares and serve with sprinkles of chives or jalapeno peppers, if desired.

B.J. Light
Lebanon

PRONTO PIZZA

6 ounces fresh American lamb

½ teaspoon onion salt

½ teaspoon fennel seed

¼ teaspoon dried oregano leaves, crushed

¼ teaspoon dried basil leaves, crushed

¼ teaspoon crushed red pepper flakes

2 teaspoons olive oil

½ cup chopped bell pepper

½ cup chopped Italian plum tomatoes

10- to 12-inch prebaked pizza shell

½ cup pizza sauce

1 tablespoon grated Parmesan cheese

¼ cup thinly sliced fresh basil leaves, optional

½ cup grated mozzarella cheese

In small bowl, combine lamb, onion salt, fennel, oregano, basil, crushed red pepper flakes and knead until well blended.

In 10-inch skillet, heat oil and saute lamb, crumbling and cooking until lightly browned. Drain on paper towel. In same skillet, saute bell pepper for 3 to 4 minutes; stirring occasionally. Add tomatoes and saute additional minute. Place pizza shell on cookie sheet or pizza pan, spread on pizza sauce and top with sauted vegetables. Sprinkle with Parmesan cheese, fresh basil, if desired, cooked lamb, and mozzarella cheese. Bake in preheated 450 degree oven for 8 to 10 minutes. Cool for 5 minutes and slice into wedges. Serve.

Am. Lamb Council

To keep dairy products at maximum freshness, make the dairy case your last stop before checking out at the supermarket. Immediately refrigerate the products upon arriving home.

McDonald's reports that its 10,000 U.S. restaurants sell more than 190 million cartons of milk and 800 million milk shakes each year.